



SÉANCE

2022

PINOT NOIR

MOVE THE SPOTLIGHT FROM THE STAGE TO YOUR TABLE

SÉANCE WINES HONOR THE TRADITIONAL FRENCH MEANING OF THE WORD 'SÉANCE', WHICH MEANS TO SIT FOR A THEATRICAL PERFORMANCE.

ON LOCATION

The 2022 vintage experience 20+ inches of rain over the winter, followed by a cool moderate spring. This resulted in a slow ripening that lasted until picking time. The extended hang time and cool growing conditions led to rich red fruit characteristics with ample crisp acidity.

BEHIND THE SCENES

Harvested at night, 100% destemmed and gently pressed. 24-hour cold soak followed by warm fermentations with limited punch-downs, to extract rich fruit characters and lighter tannins for a softer palate. Racked off solids once primary was completed to undergo malolactic fermentation in French oak barrels. Aged for 10 months

PLOT

Rich pomegranate and red cherries in the aroma, strong notes of strawberry pie, with a touch of baking spices. Finishes long with berry flavors.

GREAT SUPPORTING CAST

Stuffed mushrooms, grilled salmon, roast turkey and lamb chops.

CLOSE-UP

Alcohol: 14.2%
TA: 5.0%
pH: 3.65
100% California

